

CONVOTHERM[®]

mini pro



The world's smallest smartest combi oven

Advancing Your Ambitions

mini pro. A breakthrough in compact cooking

#kingofcompact



"Intelligence, automation, ease of use and consistency on a smaller footprint whilst maximizing productivity are exciting. Add energy efficiency to the mix and you have all things."

David Zabrowski, Vice President
Frontier Energy, Energy Star Certifiers

New rack system
up to

25%

more output

Seamless stacking

17%

less space

Higher performance meets higher expectations



Front of house cooking



Smaller spaces



Staff resourcing issues



Varied menus of consistent fresh quality



Eco friendly



Easy to use



More speed



High levels of hygiene



reddot winner 2025



Winner
Good Design Award
2025

Smaller, faster, easier

The mini pro is revolutionizing compact cooking. It meets today's toughest challenges – smaller kitchens, staff shortages, and rising energy and water costs.

It's the first fully-fledged combi oven to feature a Solid-to-Liquid cleaning system and AI-driven Optical Cooking. With increased oven capacity, seamless stacking and enhanced high-volume airflow, it delivers greater output in a minimal footprint – without increasing energy or water consumption.

Futureproof design

The mini pro is designed to fit your operation perfectly, with effortless configuration to achieve maximum efficiency and profitability.

- Seamlessly add more units as your capacity needs grow.
- Evolve with more diverse menus and alternate production methods
- Sell more during peak periods with shorter production and service times.



Coffee shop



Chain store



QSR



Food to go



Restaurant



Retail

mini pro family at a glance.

Small, smart and stackable

King of Compact

As the world's narrowest GN combi oven, the mini pro is small yet powerful. Reengineered for maximum output from a minimal footprint, it's efficient, smart, and space-saving.

Easy to install, use, and maintain, the mini pro features four intelligent systems: Climate, Quality, Production, and Cleaning – for consistently superior results.

WORLD FIRST

Smallest size GN compact

Best in class at only
49.8 cm/19.6" wide

WORLD FIRST

Optical Cooking, ConvoSense

AI-driven fully automated cooking,
no manual input required

WORLD FIRST

ConvoClean S2L Solid cleaner
technology, using an integrated
cartridge system. Auto dosage.
Capacity for 30 cleaning cycles

> 49.8 cm <
19.6"



6.06



6.10



10.10

98%

Newly engineered to deliver
maximum results from
the smallest footprint

THE KING OF COMPACT



6.10 + 6.10 stacked



10.10 + 6.10 stacked

EasyStack Seamless stacking – saves cost and takes up 17 % less space

WORLD FIRST

EasyRack Ingenious shelf system for 25 % more throughput and faster loading

AirFlowPro Double the airflow speed and an 80 % increase in airflow volume for more uniform results

Intelligent Steam Management Precision control for optimum humidity and higher efficiency

Integrated handshower Retractable for easy rinsing in less space

Easy service Removable panels provide easy access for reduced downtime and increased lifespan

Available in matte black, silver, and multiple cavity sizes and configurations

#smallspacebigresults

Long-lasting success.

The difference is in the details

Convotherm quality for a lifetime of value

- German engineering since 1976, with a proven track record of robust design – built to perform in demanding commercial kitchens.
- Quality pays: Buy once. Buy with confidence.
- Lower total cost of ownership – save money over the long term.

Intelligent Simplicity

We take the complexity out of cooking and baking. With a user-centric design, the mini pro delivers maximum results in minimal space – through intuitive, straightforward operation.

Built with innovative and intelligent features, it's engineered to deliver operational efficiency and performance as simply and effectively as possible.



Optical Cooking, ConvoSense: Fully automated AI-driven cooking, reduces operation to loading and unloading trays



ConvoClean S2L: Solid-to-Liquid cleaner technology, using an integrated cartridge system. Auto dosage. Capacity for 30 cleaning cycles



Flush mount: no clearance on back required, saving 5 cm/2". Ovens sit side-by-side or can be fully integrated into standard kitchen cabinets



EasyStack: Seamless stacking frees up 17 % space, saves cost, and is fast and easy to install



MaxiCavity: optimized cavity volume to oven size to increase production by up to 25 %



EasyRack: new shelf system. Easier inserts and faster loading, holding both GN and US trays



Integrated retractable hand shower: Neatly stored for easy, effortless rinsing in less space and enhanced hygiene



AirFlowPro: 80 % more air-flow volume for faster cooking, without any additional energy consumption



Easy service for longer life: Removable panels give full access to parts, reducing service costs and down time



Hygienic footless base: Sits flush on the counter to save 26 mm/1" vertical space. Self-sealing, there is no need to clean beneath the oven for the ultimate in cleanliness



Integrated Water Quality Manager: Analyzes, adjusts and optimizes cleaning and descaling programs. No water softening is required for water hardness between 4°-20°dH



2in1 Control: Two stacked ovens can be managed with either controller for ease of use when cooking simultaneously

Where space is limited. Maximum output, minimum space

Massive results from the smallest footprint

The mini pro packs all the power and versatility of combi cooking into a space barely wider than a high-speed oven.

EasyStack seamless stacking saves both space and money. The innovative 2in1 Control allows simultaneous operation of both ovens, using either control panel, delivering unmatched efficiency and ease of use.

> 49.8 cm <
19.6"

> 49.8 cm <
19.6"



6.06 in black

6.10 + 10.10 in silver stacked

"I would definitely recommend the mini pro to restaurants because it's so efficient, it's small, it really fits into every kitchen. It's just perfect"

Sara Weisbrich, Proprietor, Hörnle Hut Restaurant, Germany

EasyStack seamless stacking

17%

less space*

- Smallest size compact GN combi at 49.8 cm/19.6" wide
- EasyStack seamless stacking saves up to 17 % space*
- Flush mount means no clearance space is required to the rear
- The Hygienic Footless Base means no wiping below the oven
- Integrated retractable hand shower

Solid-to-Liquid cleaning system

Space Saving



ConvoClean S2L Solid-to-Liquid cleaning cartridges are integrated into the oven and spares take up 80 % less storage space than traditional 10 l canisters



The compact S2L cartridges are fully integrated, keeping kitchens clutter-free

* Compared to where stacking kit required

Greater versatility. Wider menu offer. Fresher for longer

"We use the oven non-stop. It's very quick to adjust the temperatures back and forth. We start at steam then we go to baking, then to really high heat baking, then back to steam. Crisp&Tasty is also a gamechanger."

Keith Pears, Boccuse d'Or silver winner,
Americas regional selection, Team Canada

Equipped to cook and bake a wide variety of dishes

- BakePro – Specialty baking function for greater volume and sheen – no thawing required.
- HumidityPro – Adjustable steam management in 5 levels for consistently succulent results.
- Crisp&Tasty – 5 levels of rapid dehumidification for perfect finishing and crispy textures.
- Low temperature cooking/Delta-T – For gentle, precise temperature control.
- Certified for overnight cooking – Save time and labor without compromising quality.
- Integrated core temperature probe – For precision and consistency, every time.



Futureproof your business. Easily scalable to quickly and easily support business growth



Multi-talented and ready to help your business grow

The mini pro replaces multiple appliances – steam, roast, bake, grill, air fry, and more – offering maximum versatility in minimal space. Its advanced functions support a high-quality, evolving menu.

More than just hot air – superior cooking with steam

The mini pro combines heat and steam for outstanding results. Combi steam locks in moisture, flavor, nutrients, and color – delivering higher-quality food with less shrinkage, less fat, and a longer shelf life.

Its Intelligent Steam Management system offers five steam levels, maximizing moisture retention while using up to 85 % less water.

The versatility of hot air and steam



Steam



Hot air



Combi-steam

> 87 cm <
34.25"



Standard combi oven

2 mini pro

> 104.6 cm <
41.2"

Get the flexibility of two compact combi ovens in a space barely wider than a standard unit

No oven is **easier** to install and operate

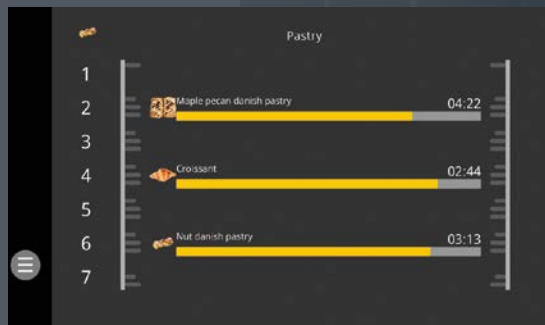
Automatic, Manual, or AI-driven Optical Cooking

The mini pro offers multiple operating modes to suit the needs of every kitchen

- **Automatic Cooking – Press&Go:** Icon-driven and intuitive, with easy access to your own recipes and favourites.
- **Optical Cooking – ConvoSense:** AI-powered food recognition that automatically detects items and selects the correct cooking program – no manual input required.
- **Manual Operation:** For complete control and the highest level of individuality and customization.



Press&Go: easy, icon-based, one-touch recipe launch



TrayView: cooking progress status at a glance

"Thanks to the ovens' ease of use, staff can be trained quickly and effortlessly, enabling non-specialized personnel to integrate seamlessly and consistently deliver outstanding cooking and baking results."

Thomas Weidhaas, REWE

#easytooperate



Easy to install

- Single power source and water pipe – integrated water quality detector
- Wall mounted or flush mount for easy integration into kitchen design
- EasyStack – seamless stacking



Easy to operate

- Automatic cooking with icon-driven Press&Go
- AI-driven Optical Cooking with ConvoSense
- Automatic cleaning with ConvoClean S2L Solid-to-Liquid cleaner technology
- High-res icon driven interface
- 2in1 Control: operate two ovens simultaneously from either the upper or lower control panel
- EasyRack shelf system makes loading quicker and easier

Smart automation.

World leaders in Optical Cooking

More speed with top quality consistent results

ConvoSense, fully automatic AI-driven cooking is revolutionizing food production. Convotherm leads the way with thousands of ConvoSense ovens already in operation.


Automation for the ultimate in ease of use

- Automatic detection, selection and launch of the correct cooking profile
- Minimal training required for top quality, consistent results – perfect for frequently changing staff
- No manual input reduces steps and leaves more time to serve customers
- Reduced food waste. Data-driven production removes the guess-work.



Simply load the tray and the mini pro takes care of the rest, recognizing the product and selecting the right cooking or baking profile.





"The benefits are clear to us: enormous efficiency, fast processes, time savings, product quality, less food waste, better product quality, and even an improvement in shelf life. It doesn't get any better than that."

Thomas Weidhaas, REWE

ConvoSense up to

40%

more profit

Take your business to the next level with up to*:

- 40% more profit
- 18 % shorter baking time
- 28 % reduction in energy thanks to Standby mode
- 11 % faster heat up times
- 17 % less food waste

* compared to professional convection ovens

Data driven production. Cook smarter. Serve faster

KitchenConnect® Data Management

Data-led Optical Cooking
Up to

17%

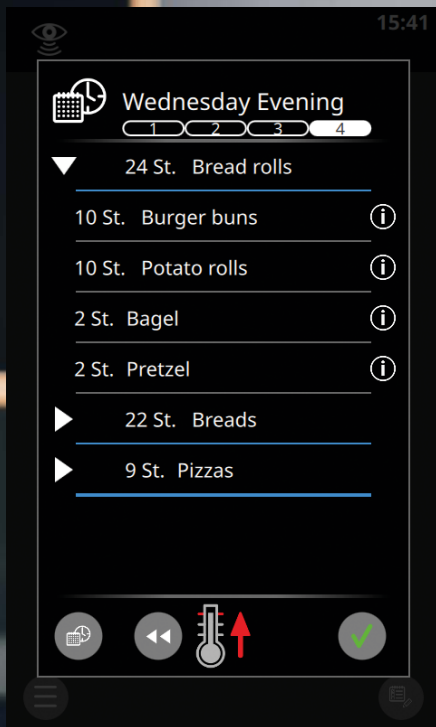
less food waste*



Display of events with relevance for quality, such as omitted cleaning cycles or canceled cooking processes.

Detailed information such as product highlights, timing, peak and average values.

* Food waste study: Baked goods cause the greatest losses for food retailers (food-service.de)



Real time data is translated into workflow steps and is communicated directly to the oven, providing operators with clear work instructions

Turn data into profit – serve more customers, more quickly

Don't miss a single sale during peak periods – when most of your turnover happens. With data-driven production, you can plan with precision, ensuring your shelves are stocked with the right products at the right time. Combined with the mini pro's high production capacity and longer-lasting freshness, your counters stay full, your customers stay happy, and your profits soar.

Production Manager – the next level of interaction

Production Manager optimizes your kitchen using real-time data from KitchenConnect® to send precise instructions to the mini pro – ensuring the right amount of snacks and baked goods, right on time.

It also tracks top-selling items, helping you stay ahead of trends and meet customer demand with confidence.

Improve efficiency through data management with KitchenConnect®

Monitor, control and update your ovens using KitchenConnect®, our open-cloud-based data management system

- Menu management and push
- Digital cookbook – 399 cooking profiles

- Automatic HACCP reporting
- Connect 1–1,000 ovens
- Data based production avoids under or over production
- Wifi module, for more flexibility

More speed and output. No increase in energy use!

Achieve more in less space

Thanks to innovative re-engineering and enhanced internal capacity, the mini pro delivers higher volumes – without consuming more energy. Whether cooking from scratch, using par-baked items, or retherming pre-cooked meals, the mini pro ensures consistently excellent results.

More output up to*

25%

* Compared to previous model

Maximum output in minimum space

- The oven has been reengineered to maximize internal cavity space relative to external dimensions. More cooking space, same compact footprint.
- 25 % increase in output with EasyRack shelf system, offering 65 mm of clearance for efficient batch cooking.
- Double the production on the same footprint with EasyStack seamless stacking. 2in1 Control allows both ovens to be managed effortlessly from a single interface.

Speed, quantity and variety with the mini pro 6.10 + 10.0 stacked

	6.10		10.10		6.10 + 10.10 stacked	
	Quantity	Time (mins)	Quantity	Time (mins)	Quantity	Time (mins)
Chicken nuggets	4.5 kg	10:00	7.2 kg	12:00	11.7 kg	12:00
Potato wedges	5 kg	11:00	8 kg	15:00	13 kg	15:00
Croissants	30	19:30	48	19:30	78	19:30
Cinnamon rolls	75	16:30	120	18:00	195	18:00

AirFlowPro up to*

80% 2x

more airflow

faster airflow

"Speed is everything in a busy coffee shop. The mini pro takes care of the cooking quickly and easily, freeing up staff to focus on preparing drinks and serving customers. Even during rush hour, this keeps queues down and makes for happy customers."

Rich Mathis, Convotherm Culinary Consultant, Key Accounts

Faster, more responsive cooking

- Heat up in just 6.5 mins, from standby to maximum temperature.
- Cook mixed loads back-to-back with no delays, boosting workflow.
- Reengineered airflow management system – new airblade design and brushless motor, increases air volume and doubles speed for consistent results.

Specialist programs built for speed

- BakePro, our multi-step baking feature, eliminates wait times by allowing products to be cooked from frozen, which results in baking times that are 18 % shorter.
- Crisp&Tasty ensures a perfect finish by rapidly dehumidifying the oven cavity – 5 levels to choose from.



10.10 MaxiCavity with EasyRack accommodates one more tray

A new dimension in cleaning. **Solid-to-Liquid** cleaning technology

Small in size, big on performance

Convotherm is the first to introduce multi-use Solid-to-Liquid (S2L) cleaning technology in the compact combi oven class. The two innovative cartridges, solid detergent and rinse aid, are fully integrated. They deliver powerful cleaning with enhanced convenience, safety and space-saving efficiency.

ConvoClean S2L cartridges

Lighter and more compact, save valuable kitchen space both during use and storage.

- Space-saving and long-lasting: 6 x S2L cartridges - around 6 months' supply - take up the same space as 1 x 10 l canister that lasts about one month
- More efficient: Smaller, lighter, and more economical to transport, store, and use
- Safer handling: No risk of spills or exposure to hazardous liquids.

"The cleaning function is excellent. The oven has the cartridges in it so they don't take up any space. It's easy to see when they need replacing."

Sara Weisbrich, Proprietor,
Hörnle Hut Restaurant, Germany



S2L cartridges are fully integrated into the oven at eye level, making them easy to access and replace



The integrated retractable hand shower is ideal for interim and spot cleans

ConvoClean S2L

80%

Less packaging and storage space

88%

Less carbon footprint*

*CO₂ Calculator (carboncare.org)

Space saving, fast, powerful and safe

- 3 cleaning levels available in Regular or Eco mode: light, medium, heavy
- 15 minute Express Cleaning and 2 minute QuickRinse
- Certified for unattended cleaning
- Integrated retractable hand shower

Sustainable cleaning

- 100% recyclable, phosphate-free, and biodegradable cartridges
- Auto dosage ensures only the precise amount of cleaning agents are used
- Less plastic, packaging and logistics means a lower CO₂ footprint and greater cost savings

Intelligent cleaning – auto dosage & water quality management

Automatic precision dosing ensures the correct amount of detergent and rinse aid is dissolved and dispensed every time—delivering optimal cleaning results with minimal waste.

The mini pro also features an Integrated Water Quality Manager that automatically detects water quality and adjusts the cleaning and descaling programs accordingly. This not only ensures consistently effective cleaning but also helps protect internal components.



Each cartridge weighs just 1 kg – only 10 % of the weight of a traditional 10 kg canister

Sustainability first. Low use of energy, water and resources

Stand by mode

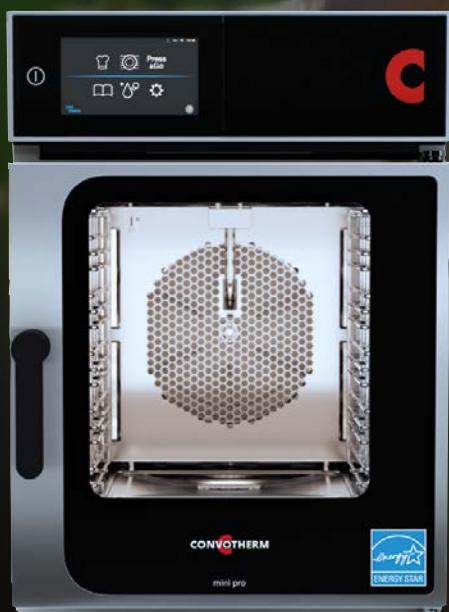
28%

less energy*

Intelligent Steam Management

85%

less water consumption



* Based on an oven not in use 22 hours per day

Maximum efficiency. Minimum environmental impact

Sustainability is at the core of the design, engineering and manufacture of the mini pro. All models are Energy Star certified.

Sustainable production

The journey toward a greener product starts with meticulously engineered design and responsible manufacturing. The mini pro is built using eco-conscious materials in a facility powered entirely by renewable energy.

Cooking and cleaning with a lighter footprint

- ConvoSense AI-driven Optical Cooking increases efficiency and reduces cooking times and food waste
- 88 % saving on cleaning carbon footprint thanks to ConvoClean Solid-to-Liquid cleaning, using biodegradable and phosphate-free cartridges
- Advanced insulation and triple-glazed door retain heat efficiency, significantly reducing energy loss

Long life. Low impact.

The mini pro is engineered for long-term performance, with superior craftsmanship, easy servicing, and readily available parts. Its durable construction minimizes the need for frequent replacements – extending the product lifecycle, reducing manufacturing demand, helping to keep waste out of landfills.

✓ Save energy

- 15 % energy savings with Intelligent Steam Management
- 25 % more output with EasyRack, reducing energy use per tray
- 80 % more airflow and double the speed with AirFlowPro – without using more energy

✓ Save water

- 85 % water saving thanks to Intelligent Steam Management
- 3 cleaning levels – available in Regular or Eco mode
- Integrated retractable hand shower reduces need for heavy cleans

#ecocooking

Built to last. Longer life-span and peace of mind

Comprehensive after-sales service and culinary support

We ensure your mini pro performs at its best throughout its lifespan with expert service and hands-on culinary guidance - supporting you before, during, and long after installation.

Engineered for longevity and culinary excellence

- Reliable and cost-effective - easily accessible replacement parts ensure uninterrupted operation and affordable maintenance
- Minimal wear and tear - fewer moving parts enhance durability and reduce maintenance needs
- Built to last - robust construction extends lifespan, delivering exceptional value and a strong return on investment

Expert culinary and service support

Tailored menu development to create and refine recipes to expand your culinary offer. Expert guidance to optimize performance and deliver exceptional cooking and baking results.

Smart design. Minimal downtime

Maximize uptime with a system built for reliability, efficiency, and easy servicing.



Easy service

10

standard tools



COFFEE bar				
	8.0Z	12.0Z	16.0Z	16.0Z/25.0Z
DRIP	1.70	2.00	2.30	
POUR OVER		MP		
FRENCH PRESS			4.25	
CAFE AU LAIT	2.25	2.50	2.75	
COLD BREW				4.25

ESPRESSO bar				
DOUBLE SHOT	2.25			
ESPRESSO CON PANNA	2.50			
CORTADO	3.00			
CAPPUCCINO	3.25	3.50	3.75	
LATTE	3.25	3.50	3.75	3.75
HONEYBEE LATTE	3.75	4.00	4.25	4.25
SALTED CARAMEL LATTE	3.75	4.00	4.25	4.25
FRENCH LAVENDER BREVE	3.75	4.00	4.25	4.25
MOCHA	4.00	4.25	4.50	4.50
AMERICANO	4.50	4.75	5.00	5.00

TEA bar				
HOT TEA	1.50	1.75	2.00	
ICED TEA				3.00
TEA LATTE	2.00	2.25	2.50	
CHAI TEA LATTE	3.25	3.50	3.75	3.75

HOT CHOCOLATE bar				
COCOA / WHITE / TUXEDO / PEPPERMINT / SALTED CARAMEL / CAMPFIRE / P.B. CUP / VANILLA / CUPCAKE / WHITE COCONUT	3.00	3.25	3.50	3.50
I & H STEAMER	1.75	3.00	3.25	
FRENCH LAVENDER MONADE				3.00

Effortless maintenance by design

- Single water connection – supports up to 20 °dH, with or without a syphon.
- Smart power system – one RCD switch handles all voltages (UL & CE certified).
- Easy access – no need to remove parts to reach internal components.
- Low-voltage safety – safer operation with improved reliability.
- Quick installation – no base adjustments required.
- Emergency mode – keeps running during most faults.



Quick and easy access: removable side panels enable fast servicing and reduce downtime



No specialist tools: maintenance is simple with just 10 standard tools



Smart diagnostics – automatic start-up checks and advanced error management ensure quick issue resolution



Expert support – dedicated service desk and online video resources for instant support and troubleshooting

Accessories and technical data at a glance

Hoods



mini pro condensation hood FE



mini pro condensation hood



mini pro condensation hood FE black

Wall mount



Wall bracket – for versatile wall mounting



EasyStack allows seamless stacking of two mini pros

Stands

The stands for the mini pro are made of high-quality stainless steel and comply with the highest standards of hygiene. Also available with casters for mobility.

Stand with storage shelf for 6.06, 6.10 and 10.10



6.06, 6.10

Stand with storage shelf on casters for 6.06, 6.10 and 10.10



6.06, 6.10

Stand with EasyRack shelf rack to accommodate both GN trays and US pans



10 shelves for 6.06 or 6.10



10.10



10.10



7 shelves for 10.10

6.06



6.10



10.10



Dimensions (W x D x H)	498 x 615 x 694 mm 19.6 x 24.2 x 27.3"	498 x 793 x 694 mm 19.6 x 31.2 x 27.3"	498 x 793 x 894 mm 19.6 x 31.2 x 35.2"
Weight	64 kg	73 kg	87 kg
Loading capacity (GN)	6 x 2/3	6 x 1/1	10 x 1/1
Shelf spacing	67 mm	67 mm	67 mm
Voltage	3N~ 380-415 V (3/N/PE)	3N~ 380-415 V (3/N/PE)	3N~ 380-415 V (3/N/PE)
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Rated power consumption	5.1-6.1 kW	6.4-7.6 kW	9.2-10.9 kW

Electric injection

Construction

EasyStack – seamless stacking	●
EasyRack shelf system for both GN and US sheet pans	●
MaxiCavity – optimized cavity volume to oven size	●
Flush Mount	●
Hygienic footless base	●
2in1 Control*	●
No water softening required for water hardness between 4°-20°dH	●
LED lighting	●
Triple glazed oven door right hand hinged	●
Integrated retractable hand shower	●
Door handle with slam function	●
Safety door lock with venting position 2-stages	●
Multipoint core temperature sensor fixed to the unit	●
Ethernet (LAN)	●
Wifi ready*	●
USB A and C port integrated on panel	●
Various voltages available	●

Cooking types

Steam (30-130 °C) with guaranteed steam saturation	●
Combined steam (30-250 °C) with automatic humidity adjustment	●
Convection (30-250 °C) with optimized heat transfer	●

Operation

7" TFT HiRes-glass-touchdisplay	●
Smooth and responsive display with scroll function	●

Climate Management

HumidityPro – humidification in 5 levels	●
Crisp&Tasty – dehumidification in 5 levels	●
Manual steam injection on demand	●
AirFlowPro – improved air flow management with new fan and motor, also in reverse mode	●
Intelligent Steam Management	●

Quality Management

BakePro – baking function in 5 levels	●
AirFry mode	●
Automatic preheat and cool down function	●

Production Management

Automatic cooking with Press&Go with up to 399 profiles	●
Manager mode and crew mode	●
Integrated cookbook with 7 categories	●
TrayTimer – management of different products at the same time	●
TrayView – management for the automatic cooking of different products with Press&Go	●
Favorites management	●
AutoStart	●
Message Step	●
ecoCooking	●
Delta T	●
Low temperature cooking	●
Regenerate – flexible regeneration function with preselection	●
HACCP data storage	●

Cleaning Management

Advanced recirculatory cleaning	●
ConvoClean S2L Solid-to-Liquid cleaning system.	●
Fully automatic cleaning with integrated cartridge system	●
3 intensity levels choosable between regular or eco cleaning	●
DryingStep	●
Express cleaning	●
QuickRinse	●
Precise detergent dosing for maximum efficiency	●
Optional Safe Cool Down function before cleaning (with door closed)	●
Cleaning favorites & individual saving	●
Cleaning Scheduler	●

HygieneCare Solutions

Hygienic points of contact to reduce the multiplication of microorganisms (door handle & retractable hand shower)	●
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Service

Emergency program	●
Visual service diagnosis system	●
5 service hatches	●

Options

ConvoSense AI-driven optical cooking	●
SmartDoor with AutoLock, AutoVent, AutoOpen**	●
Exterior design in matte black	●
Unit with left-hand hinged door	●

* Software implementation Q4/2025

** WiFi module and cellular module available as accessories.



S2L cleaning cartridges



For more information



Service instructions
and technical information

